WILD

Small plates	
Bread, Wild butter	8
Crispy pigs head, passionfruit piccalilli	3 ea
Celariac, pickled walnut, nori	15
Smoked carrots, hazelnuts	12
Leeks, mussels, cider	13
Game bird, red cabbage, prune, potato	mp
Venison tartare, hens egg, crisps	14
Mushroom partfait, puffed rice	13
Port fed stilton, chutney	8
Local grain, cep, winter roots, chive	12
Flatbread, Tunworth, cranberry	12
Sea trout, turnip, Granny Smith, ponzu, dill	13
Pumpkin agnolotti, seeds, curry sauce	13

Large sharing plates (2-3 people)	
Côte de boeuf	95
Whole brill, Rathfinny, caviar sauce	75
Pork chop, mustard sauce	70
Potato, leek & Old Winchester pithivier	45

Served Friday & Saturday (limited availability)	
Venison Wellington, roasted peppercorn	£37pp

Smoked mash	9
Sesasonal greens from the farm	8
Sprout tops, bacon, chesnuts	6

Desserts	
Chocolate délice, preserved cherries	9.5
Christmas pudding ice cream, brandy	9.5
Sticky toffee pudding, rum & raisin ice cream	9.5
Tarte tatin to share, cinnamon ice cream	37

Festive Feasting menu (for minimum 2 person, for the entire table)	95pp